PANEBIANCO WINES

PANEBIANCO SELECTION

FERRUCCIO DEIANA
Sileno

CANNONAU DI SARDEGNA DOC
100% CANNONAU

Sileno was the name of the Satyr of Bacchus. This red wine is powerful, expressive, and full of Sardinian character.





PRODUCTION ZONE
Cagliari, Sardegna

SOIL
Limestone, stony

ALTITUDE
70 – 100 m a.s.l.

FARMING
Traditional Mediterranean viticulture

VINIFICATION
Grapes hand-picked. Maceration at controlled temperature (24 – 26 °C) for 10 days, with remontages every 6 hours.

MATURATION
Short passage in oak, then 5 – 6 months in stainless steel tanks.

TASTING PROFILE

- Ruby red with purple reflections
- Blackberry and spiced blueberry
- Licorice, white pepper and carob
- Full-bodied with ripe, round tannins.

FOOD PAIRING
Traditionally paired with meat-based starters, medium-ripened cheese, and stewed meat.

FERRUCCIO DEIANA
AZIENDA VITIVINICOLA

ABOUT FERRUCCIO DEIANA
A great passion and strong technical skill led Ferruccio Deiana to create his own winery after a lifetime of winemaking for other estates. His mission was to draw attention to Basso Campidano and Parteolla, near Cagliari—lands of natural beauty, rich culture, and long-standing wine tradition.

WHY PANEBIANCO SELECTED THIS WINE
For its authentic Sardinian soul, savory depth, and powerful yet polished Cannonau expression.

WEBSITE
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PORTFOLIO
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